

Following is one of my favorite emergency combinations. I keep a supply of these or possible substitutes on hand all the time. A sick neighbor? Funeral? This recipe makes a quantity of very good salad, and it will keep in the refrigerator nicely for about 10 days. Use regular onions instead of spring onions, and it will keep longer.

MARINATED VEGETABLES

1 can (16 oz) French-style
green beans, drained

1 can (16 oz) peas, preferably
small English, drained

1 can (16 oz) shoepeg corn, drained

1 C celery, chopped

1 large green pepper, chopped

1 bunch green onions, sliced

1 jar (4 oz) chopped pimento

Lightly combine all vegetables in large container.

DRESSING:

$\frac{3}{4}$ C vinegar

$\frac{1}{3}$ C oil

1 t salt

1 t pepper

$\frac{3}{4}$ C sugar

Bring dressing ingredients to boil. Cool. Pour over vegetables and refrigerate.

Canning jellies, jams or pickles has often been the source of my calamities. One year, much taken with some okra pickle I had been given, I decided to make my own for Christmas gifts. I took a jar as a gift when we were invited to a Christmas party. The host, graciously, opened it and placed the pickle on the party table. Then he ate one. I don't know if he managed to swallow it, but from his expression, I knew something was dreadfully wrong.

The problem was salt. Had I spilled it? Misread the directions? Obviously, I didn't give away any more of my pickled okra.

If you, too, have pickling problems, a recipe follows that my mother used for years. Let someone else do the pickling—you just take some cheap dill pickles, work on them a little and you have produced delicious sweet pickles like those super sweets that are so good but also expensive. Then you, too, can give gift pickles without the recipient being hospitalized after eating them.